

emembrance

FREE RECIPE #1

HUMMINGBIRD CAKE

The single most requested recipe in Southern Living history. One taste, and the reason is obvious!

Hands-On Time: 41 min.

Total Time: 1 hr. 16 min., including Cream Cheese Frosting

Makes 12 servings

Wax paper	1 cup vegetable oil
Shortening	2 cups mashed bananas
3 cups all-purpose flour	1 cup chopped pecans
2 cups sugar	1 (8-oz.) can crushed pineapple, undrained
1 tsp. baking soda	1½ tsp. vanilla extract
1 tsp. salt	Cream Cheese Frosting
1 tsp. ground cinnamon	
3 large eggs	

1. Preheat oven to 350°. Grease 3 (9-inch) round cake pans with shortening; line pans with wax paper, and grease paper. Dust with flour, shaking out excess.

2. Combine 3 cups flour and next 4 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. (Do not beat.) Stir in bananas, 1 cup pecans, pineapple with liquid, and vanilla. Pour batter into prepared pans.

3. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool layers in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

4. Spread Cream Cheese Frosting between layers and on top and sides of cake. Store in refrigerator.



Cream Cheese Frosting

- 1 (8-oz.) package cream cheese, softened
- ½ cup butter, softened
- 1 (16-oz.) package powdered sugar
- 1 tsp. vanilla extract

1. Beat cream cheese and butter at medium speed with an electric mixer until smooth. Gradually add powdered sugar, beating at low speed until light and fluffy. Stir in vanilla. Makes about 3 cups.



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classic **Pepper Steak** again? (To make thin-slicing the beef a breeze, see the decidedly modern tip on page 97.)



- Like serving up a big dish of sunshine. If **Southern-Style Creamed Corn** doesn't bring back childhood memories of long lazy summer days, nothing will. See page 139.
- Its origins are shrouded in mystery, but its appeal is plain to see. Full of

exotic spice, fruit and nuts, **Country Captain** is an iconic Low Country classic. See page 172.

- Fun fact: The name 'Baked Alaska' was coined at Delmonico's Restaurant in 1876 to honor the recently acquired American territory. Our **Brownie Baked Alaska** is nestled on top of a chocolaty layer for even more luscious decadence. See page 251.

And that's not even to mention such memorable classics as **Red Beans and Rice**... cocktail nibbles like **Boiled Peanuts** and **Sugared Pecans**... mile-high **Perfect Chocolate Cake**... velvety **She-Grab Soup**... holiday favorites like **Sausage-Cornbread Dressing** and **Perfect Prime Rib**... and literally hundreds of others. To get a full sense of it, you really need to see it for yourself!

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Here's what you get:

Every dish is a classic! In the decades that *Southern Living* has been in existence, we have

